

Retail Food Establishment Inspection Report

Floyd County Health Department Telephone:812-948-4726

X660

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24. Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

		10011	or of each violation is specified in the narrative portion of this	<u> </u>			:
Establishm	_		V.	Telephone Number	Date of Ins (mm/dd/yr		PERMIT#
Rustic		/			8/7/2	019	19-253
			imber and street, city, state, zip code)	502 608 2543			
Owner			Rd. New Albay, 12 47158	Purpose:	Follow-up	Releas	a Dota
Rid ?	Inc/E	3~~	t Schroeder	Routine	Follow-up Release Date TES TODAY		
Owner's A	ddress.	يعدا		2. Follow-up	Summary of Violations:		
Person in C		كأميد	The state of the s	3. Complaint	1 / 1		
Bout S		-	•	4. Pre-Operational	$\begin{array}{c c} C & NC & C \\ \hline \end{array}$		$\underline{\rho}$ R \underline{Q}
Responsible		_	ail .	5. Temporary Menu Type (See back of page)		of page)	
BScho	der	91	80@ gmil com	6. HACCP			
Certified F	ood Manag	ger		Other (list)	12	3 X	4_ 5
Brut 9	Schroed	ur ((9/3/20)/	change of vomership			
• CRITICAL	ITEMS AF	RE ID	ENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS M	MARKED "C"			
• VIOLATIO	N(S) REPE	ATEI	FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SU	MMARY OF VIOLATIONS" AN	D IN THE N	ARRATIVE	BELOW AS "R"
Section#	C/NC	R	Narrative			To Be Co	orrected By
438	C		Observed unlabeled chanical sprayers			TODA	
247	محد		Observed the following press of equipment	hundry channed:	-	T.DA	
			I) downstairs bur soda gus with build	p			
:			2) hope ice muchine interior with pink has		-	<u></u>	
310	ML		Observed willing vent over her downships			TODAN	
342	NC		Observed hand sink at downshirs but to	•	ج•	1 Man	. 4
410.	NC		Observed missing light shields domashirs	•	•	1	ila.
426	Mc		Observed unused equipment in back deck	WE OFFICE		1 MAN	<u>u</u> _
430	74			•	-		. 4
120			Observed the following repairs required		•	3 mm	7 7
			"Insulation over domasters cooler 1.	iq vor	* .		
			2) Hole in upshirs bothorm floor			· .	
	-	-	Outdoor rending is limited to connect	d forepackaged or			
			temporary permits until ISDH von				
-							
		_	Menu Type 3 plan review due	9/7/2019	: ·	· <u>· · · · · · · · · · · · · · · · · · </u>	
			, , , , , , , , , , , , , , , , , , ,			:	
Received by	(name and	title p	printed):	Inspected by (name and title property) A.J. Inspected by (name and title property)		——– Hs)	
Received by	(sign ture)	: ,		Inspected by (signature):	•	· · · · · · · · · · · · · · · · · · ·	
۲ /	\leftarrow	$\sqrt{}$			as i	•	
ce:			ee:		cc:	•	

MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.

Rustic Frog

	FI	oyd Cou	nty Health Department Inspection N	otes
		A Parone	an the second of	
	.,	* 1.		ý. J
		dt,		
S	710		light sheld	
4	343		hand stoke 76.8	
	2) (297	<u></u>	ice machine	1,
	310		dusty cuiting went at box	·
17	1 430		insulation over liqued	,
2			law sida gra	
	11 437	[unlabeled showen	· · · · · · · · · · · · · · · · · · ·
<u>U</u>	430		upshirs howthroom floor	<u> </u>
\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	426	2	equipment in deck	
				<u> </u>
•				
				· · ·
	•			
			7	
-				